

SMALLER DISHES



Fine De Claire oysters (2st)
Pata negra XO-sauce
120

Arrancini
Fior di latte, funghi & parmesan
125

Chark croquette
95

Crispy polenta
Anchovies, parmesan cream & acidified red onion
135

Portobello farsi
Ricotta, sun dried tomatoes & hazelnuts
135

Salad niçoise
Tuna fish, olive, egg & nobis dressing
230

Hummus
Saffron, pistachio & seasonal vegetables
145

Burrata
Grilled apricots, Valencia almonds, mint & espelette
145

Grilled Hokkaido pumpkin
Cashew nuts, baba ghanoush & tahini
155

Tuna fish crudo
Shawarma, avocado & green horseradish
195

Grilled red shrimps
Salsa verde
225

Salt & pepper squid
Aioli
155

Steak tartar
Capers, cognac, Jerusalem artichoke & parmesan
195

MAINS

Risotto
Chanterelles, parsley & parmesan
275

Ravioli
Butter fried cabbage, duck liver, mushroom bouillon & parmesan
285

Seabass
Tomato concassé, colatura, grilled lemon & parmesan
295

Turbot on the bone
Fennel caponata & lobster vinaigrette
420

Moules Marinieres
Parsley, jalapeños & white wine
245

Crispy chicken
Gremolata, spinach & marsala jus
285

Venison
Roasted red beets, goats cheese & batak pepper
295

Cotoletta di milanese al limone
Crispy veal, lemon & red wine jus
355

Grilled entrecote
Jalapeños-bearnaise sauce
495

Club sandwich
Grilled chicken thigh, bacon, avocado, sun dried tomatoes & parmesan aioli
245

We recommend sides with all our main courses

SIDES

Roasted broccoli, chili & garlic
85

Tomato salad, stracciatella, basil & olive oil
65

Green salad & dijonaise
75

Sauteed spinach, garlic & parmesan
75

Butter fried gnocchi & sage
85

Pommes mystique
65

NAPOLIAN PIZZA

Margherita
Fior di latte, San Marzano tomato & chili oil
1/2 - 155 / 1/1 - 175

Tryffel
Fior di latte, truffle, silver onion, mushrooms & parsley
1/2 - 245 / 1/1 - 355

Chèvre
Sainte-Maure de Touraine, n’duja, pistachio, & lavender honey
1/2 - 225 / 1/1 - 275

Vesuvio
Fior di latte, San Marzano tomato & prosciutto cotto
1/2 - 165 / 1/1 - 195

Svedese
Bleak roe, dill, lemon & pomme alumette
1/2 - 255 / 1/1 - 365

DESSERT

Vanilla pannacotta
Black currents & pistachio crumble
195

Grilled pineapple
Sugar cake, cognac & coconut sorbet
155

Chocolate mousse ”black forest”
Mayan red 70%, cherries & ganache
145

Affogato
Tahiti-bourbon vanilla ice cream & espresso
95

Madeleines
Tonka beans sugar & whipped cream
145

Seasonal truffle
45

